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UN

fine dining

A TOUCH OF MODERN KHMER CUISINE

THE 6th SYMPHONY OF TASTE

THE CONCERTO

KHMER PANCAKES

FILLED WITH SPICED CHICKEN, VEGETABLES AND PEANUTS

MINCED BEEF

WITH ANT EGGS AND WATERCRESS LEAVES

PINK NILO TARTAR

WITH MULBERRY SAUCE

THE PRELUDE

GREEN FARM SALAD

WITH POMELO, TIGER PRAWNS AND KAMPOT PEPPER SAUCE

THE OVERTURE

BLACK NILO

WITH CREAMY GINGER-PUMPKIN SAUCE

THE INTERMEZZO

GRILLED SCALLOP

WITH KHMER SPICES SAUCE AND FRESH CORIANDER

THE OPUS MAGNUM

BAKED EGGPLANT

FILLED WITH MINCED BEEF, SERVED WITH SLOW COOKED SHORT RIB,
BEEF STUFFED BOK CHOY AND KAMPOT PEPPER SAUCE

THE FINALE

MANGO SORBET & YOGHURT MOUSSE

WITH PASSION FRUIT SAUCE